



FOOD SAFETY FACT SHEET

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Baking and Cooling Pies

Pies are an all-time favorite dessert. Cooking and storing pies safely is important because bacteria that cause foodborne illness can grow in certain pies kept at room temperature, especially when the ingredients include milk and eggs*.

Refrigerate any pies that contain pumpkin, custard or cream fillings. Fruit pies generally contain enough sugar to retard the growth of bacteria and may safely be kept at room temperature.

Cooking Pies Safely

- Only buy clean, refrigerated eggs with uncracked shells.
- Wash hands, utensils, equipment and the work area with hot soapy water before and after contact with eggs.
- Don't keep milk or eggs out of the refrigerator for more than two hours.
- Use a food thermometer to make sure the filling reaches 160° F.
- Chiffon pies may be made with pasteurized dried egg whites, or with in-shell, commercial, pasteurized eggs (available in some areas).
- Meringue that tops a pie should be safe if baked at 350° F for about 15 minutes.

Cream Pie Safety After Cooking

- Cool cream pies at room temperature for only 30 minutes after you take them out of the oven.
- After 30 minutes, put them in the refrigerator to complete the cooling and to keep them cold.
- Keep pies in the refrigerator at 41° F or colder, except during the time they are being served.
- Bakeries and stores may put pies into boxes or containers only after they have been cooled and are cold.

*Exception: You may see pumpkin pies displayed at room temperature in the store. These pies are safe if made from a recipe that prevents bacterial growth and they will be identified by proper labeling approved by the FDA. Refrigerate pies as soon as you get them home.